

THE ALBERT AT BAY SUITE HOTEL



2011 CATERING MENU

Beverages2

Breakfast Menus.....2

A La Carte Breakfast Selections3

Themed Breaks3

Afternoon Delight4

Sandwich Luncheon Menus5

Sandwich Buffet Sides6

Luncheon & Working Dinner Menus7

Buffet Dinner Menus10

Plated Dinners12

Reception Samplers13

Hors d’oeuvres, hot & cold14

Reception Displays15

Bar List16

Wine List17

General Information.....18



THE ALBERT AT BAY SUITE HOTEL

Beverages

Freshly brewed regular & decaffeinated coffee, regular & herbal teas	\$2.25 each
Assorted chilled juices & soft drinks (regular/diet) (Charged on consumption)	\$2.50 each
Bottled water (charged on consumption)	\$2.75 each
Perrier sparkling water or V8 Juice (Charged on consumption)	\$2.75 each

Breakfast Menus

Minimum of 10 people. Priced per person. Includes Freshly brewed coffee & teas.

ALBERT AT BAY CLASSIC CONTINENTAL

Seasonal Sliced Fresh Fruit, Assortment of Bagels,
Freshly Baked Croissants, medley of Muffins
& Toast Bread served with creamery butter,
preserves & cream cheese
\$ 9.95 per person

THE MORNING EXPRESS

Seasonal sliced Fruit Fresh Fruit, lattice
Danishes, muffins, chocolate Croissants
and Assorted Yogurts
\$ 10.95 per person

CANADIAN CLASSIC

Buttery Croissants & muffins, Creamery Butter & Preserves,
Fluffy Scrambled Eggs *or*
Herbed Mini Omelets, Crispy Bacon, Farmers
Breakfast Sausages
& Golden Savory Cubed Potato
\$ 11.95 per person

THE FRENCH CONNECTION

Seasonal Sliced Fresh Fruit, Cinnamon & Vanilla French Toast
with Real Maple Syrup,
Crisp Bacon, Farmer's Sausages
& Golden Savory Cubed Potato
\$12.95 per person



THE ALBERT AT BAY SUITE HOTEL

A La Carte Breakfast Selections

*Compliment the Breakfast Menu on page 2 or customize your own menu with the items below
Minimum of 10 people. Priced per person.*

Fruits & Cheese

Medium Cheddar Cheese Slices	\$1.75
Assorted Yogurts	\$2.00
Dried Fruit and Nut Granola	\$2.25
Fresh Seasonal Whole Fruit	\$3.00
Fresh Seasonal Sliced Fruit	\$3.75
Fresh Fruit Salad	\$3.00
Fresh Fruit Kebabs Drizzled with Chocolate	\$2.00

Breads & Spreads

Buttery Croissant	\$2.75
	\$2.95
	\$2.95
	\$2.95
Assorted Muffins	\$2.75
	\$2.75
Banana, Lemon-Cranberry, Carrot Loaf Slices	\$2.75
Assortment of bagels with cream cheese	\$2.75
Assorted Breakfast Pastries (croissant, muffin, Danish)	\$4.50
Assortment of Scones with (blueberry, raisin, cheese)	\$2.95

Sunrise Sides

Fluffy Scrambled Eggs	\$4.00
Cinnamon & Vanilla French Toast with Fresh Berries and Real Maple Syrup (3 p/p)	\$4.25

Themed Break Menus

Minimum of 10 people. Priced per person. Includes freshly brewed coffee & teas.

Sweet Break

Assorted Squares, Mini Fruit Tarts & Fruit Kebabs Drizzled with Chocolate	\$6.50
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The English Break

Cinnamon & Plain Scones served with Devonshire Cream & Strawberry Jam, Fresh Strawberries and Chocolate Brownies	\$6.75
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The Italian Break

Italian Pastries, Assorted Biscotti & Sliced Fresh Fruit	\$6.75
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Yellow, Red & White

Yellow Corn Tortilla Chips with Salsa Dip & Sour Cream & an Assortment of Fresh Vegetables with Fresh Dill Dip	\$7.25
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Go Healthy

Sliced Fresh Fruit, Assorted Yogurts & Individual Trail Mix	\$7.25
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THE ALBERT AT BAY SUITE HOTEL

Afternoon Delight

Minimum of 10 people. Priced per person, unless otherwise stated.

Fruits & Cheese

Fresh Fruit Kabobs Drizzled with Chocolate	\$2.00
Strawberries Dipped in Chocolate	\$2.00
Fresh Seasonal Whole Fruit	\$3.00
Seasonal Sliced Fruit	\$3.75
Sliced Exotic Fruit	\$4.00
Domestic Cheeseboard served with a Trio of Crackers and Garnished with Grapes	\$4.75
International Cheeseboard Garnished with Fruit, Served with Crackers & French Baguette – <i>note:</i> <i>minimum 15 people</i>	\$5.25

Salsas, Chips, Dips & Crisps (each platter serves 15)

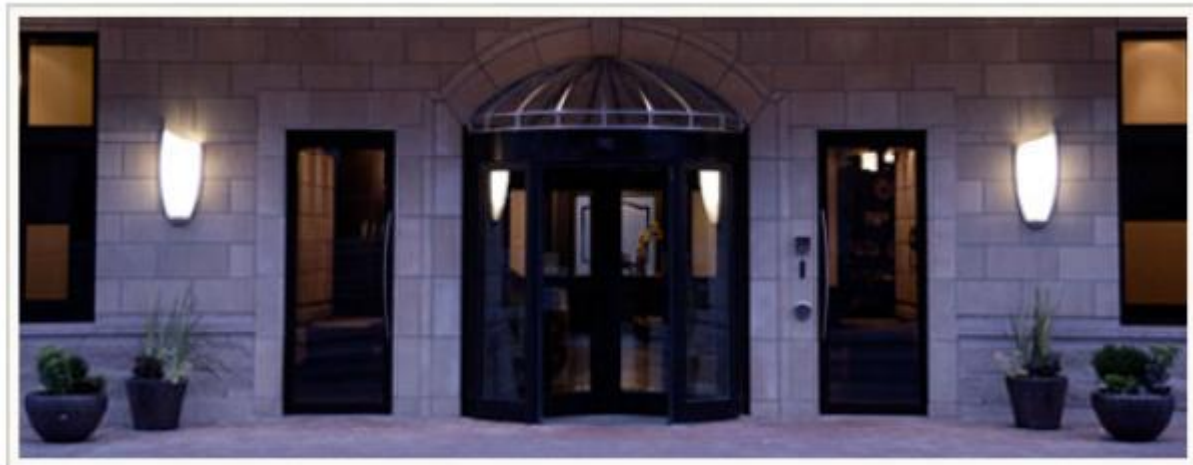
Vegetable Platter with Ranch Dip	\$31.00
Hummus and Tabouli Served with Homemade Pita Crisps	\$27.00
Bruschetta with Toasted Baguette Slices	\$29.00
Homemade Artichoke Dip with Crackers & Pita Crisps	\$34.00
Sour Dough Bread Bowl with Spinach Dip Served with Dipping Bread	\$41.00
Tortilla Chips with Salsa & sour cream	\$47.00

Fancy Sammies (60 pieces per platter)

Fancy Finger Sandwiches with Tuna, Chicken and Egg Salad	\$48.00
Mini Wrap Sandwiches Filled with Ham, Turkey, Roast Beef & Grilled Veggies	\$56.00

Dessert Corner (each platter serves 12)

Homemade Cookie Platter	\$33.00
Coffee Cakes – Choice of Caramel, Chocolate <i>or</i> Apple Cinnamon	\$33.00
Assorted Biscotti Tray	\$36.75
Daily Dessert Tray including: Nanaimo and Butter Tart Squares, Chunky Chocolate Squares, Lemon Macaroons and Fudge Brownies	\$37.00
Strawberry Shortcake, Tuxedo Truffle Mousse Cake & Double Chocolate Cake	\$37.00



THE ALBERT AT BAY SUITE HOTEL

Sandwich Luncheon Menus

Select one (1) menu below and three (3) **Sandwich Buffet Sides** featured on the next page, except the Lunch Box. Minimum of 10 people. Priced per person. Includes Freshly brewed coffee & teas.

THE LUNCH BOX

Panini Sandwich, Pasta Vegetable Salad, Homemade Cookie & soft drink \$11.25
** This menu is for groups leaving the hotel*

CLASSIC SANDWICH PLATTER

Tuna Salad, Oven Roasted Strip Loin with Dijon Mustard, Black Forest Ham with Mustard & Cheese, \$19.75
Grilled Chicken Breast with Honey Mustard & Grilled Marinated Vegetables garnished with lettuce.
Served on a assortment of Home Baked breads

IT'S A WRAP!

Roast Beef and Dijon Mayonnaise, Black Forest Ham with Mustard and Cheese, Grilled Chicken \$19.75
Breast with Honey Mustard, Salmon Salad with Baby Spinach, Smoked Turkey with Cranberry Relish
and Grilled Marinated Vegetables. Wrapped in a Trio of Tortillas flavours

DELI DELIGHT

Make Your Own Sandwich: Salami, Montreal Smoked Meat, Smoked Turkey, Roast Beef, Egg Salad \$19.75
and Hummus Spread. Garnished with a center of Pickles, Peppers, Tomatoes, Lettuce, Assorted
Sliced Cheeses, mayo & mustards. Served with an assortment of Home Baked breads , rolls & pita

BEST OF BOTH WORLDS

Includes CLASSIC & IT'S A WRAP \$19.75

DELUXE OPEN-FACE

Smoked Salmon garnished with capers, onion & fresh dill, Egg Salad Supreme, Curried Chicken & \$21.95
Mango Chutney, Smoked Ham with Havarti, Oven Roasted Strip Loin with a mayo- horseradish &
Grilled Marinated Vegetables. Served on a assortment of Home Baked breads & croissants



THE ALBERT AT BAY SUITE HOTEL

Sandwich Buffets - Sides

Please select three (3) items from the Soup, Salad or Dessert Categories to add to menus from page 5.
Additional Choices - \$3.75 each per person.

HOMEMADE SOUPS

Hearty Minestrone
Wild Mushroom Cream Soup Garnished with Croutons
French Caramelized Onion
Cream of Broccoli and Roasted Garlic
Sweet Tomato and Roasted Red Pepper Bisque
Ginger Carrot and Old Cheddar Bisque
Curried Chicken and Vegetable Puree
Sweet Potato and Leek
Cream of Honey Butternut Squash
Chef's Daily Soup Selection is offered for groups less than 15 persons



FRESH FROM THE GARDEN

Green Garden Salad Mix & Crispy Vegetables with Creamy & Vinaigrette Dressings
Fresh Vegetables & House Herb Dip
Traditional Greek Salad with Canadian Feta
Old-Fashioned Potato Salad
Savoy Coleslaw Garnished with Juliennes of Red & Green Peppers, Sweet Basil & Lemon Vinaigrette
Mediterranean Chick Pea and Cilantro Salad
Roasted Vegetable Salad
Baby Spinach and Mandarin Salad Garnished with Fresh Mushrooms, Red Onion &
Toasted Almonds Served with Poppy Seed Dressing
Tri-Coloured Fusilli Salad with Balsamic Dressing
Asian Fusion Salad with Napa Cabbage, Julienne Peppers & Cucumber in a Soy Sauce
& Rice Wine Vinaigrette, topped with Crisp Asian Noodles
Couscous with Green Onions, tossed with a Lemon and Olive Oil Dressing

THE PASTRY CART

Assortment of Squares: Nanaimo, Butter Tart Squares, Chocolate Brownie & Cheesecake Swirl Squares
Best Loved Cakes: Double Chocolate Layer, Tuxedo Truffle Mousse Cake, Strawberry & Lemon Shortcake
Homemade seasonal fruit crisp
Fresh Fruit Kebabs served with Double Chocolate Brownies
Sliced Fresh Seasonal Fruit with Sweet Yogurt Dip
Pecan Streusel & Carrot Cake Squares
Chocolate Chunk Squares and Lemon Macaroon Bars

THE ALBERT AT BAY SUITE HOTEL

Luncheon & Dinner Menus

Minimum 10 people. Priced per person. Includes Freshly brewed coffee & teas.



ON THE RUN \$15.95

Market Fresh Salad with Assorted Dressings
Crunchy Fresh Vegetables and Dip



Warm Smoked Meat Sandwiches on Rideau Bakery
Rye Bread and Panini

Platter of Sliced Tomatoes, Cheese and Dill Pickles
Prepared Dijon Mustards and Mayonnaise



Fresh Home Baked Cookies

QUICK AND TASTY \$16.95

Our House Coleslaw with the Chef's Special Dressing
Traditional Caesar Salad with all the Condiments



Traditional Oven Baked Meat *or* Grilled Vegetable
Lasagna

Steamed Market Vegetables with Butter and Herbs
Fresh Baked Rolls with Fresh Churned Butter and

Garlic



Layered Chocolate Cake

VEGETARIAN FEAST \$18.95

Mix of Baby Greens Garnished with Tomato and
Cucumber

Marinated Grilled Vegetable Salad

Mandarin Spinach Salad Garnished with Red Onions
and Mushrooms



Fresh Individually Baked Quiche Filled with: Spinach
and Feta Cheese *or* Asparagus,
Mushrooms and Brie

Pasta Primavera Tossed with Grilled Vegetables in a
Basil Rose Sauce

Fresh Baked Rolls and Butter



Selection of Date, Raspberry and Butter Tart Squares

A TASTE OF INDIA \$20.95

Tossed Garden Salad Served with Curry Garlic
Dressing

Diced Cabbage, Tomato and Cucumber Salad with a
Light Cumin Lemon Dressing

Chick Pea Salad Tossed with Yogurt and Cilantro



Marinated Tandoori Chicken

Lentil Spinach Sweet Curry

Fragrant Vegetable Rice

Seasoned Vegetables in a Tomato Sauce

Fresh Pita Bread



Sliced Fresh Fruit with Sweet Yogurt Dip and
Chocolate Brownies

THE ALBERT AT BAY SUITE HOTEL

ASIAN FLAVOUR \$20.95

Crispy Asian Fusion Salad: Napa Cabbage, Snow Peas, Julienne Peppers and Cucumber Tossed with Sesame Oil, Soy Sauce and Rice Vinegar & Topped with Crispy Asian Noodles



Spinach Mandarin Salad Garnished with Toasted Almonds, Mushrooms and Red Onion



Chicken **or** Beef Stir Fry in a Ginger Teriyaki Sauce
Vegetable Medley Stir Fry

Rice Pilaf



Almond Cookies and Sliced Fresh Fruit

SOUTH OF THE BORDER \$20.95

Nacho Chips Served with Sour Cream, Salsa and Guacamole

Five Bean and Red Onion Salad Tossed with a Lemon and Sweet Chili Vinaigrette



Your Choice of Beef **or** Chicken Fajita Strips Served with Sautéed Bell Peppers and Onions

Flour Tortillas Accompanied by Lettuce, Tomatoes and Shredded Cheese & all the Fixings

Mexican Aromatic Rice



Selection of Dessert Squares

BEEF EATERS \$20.95

Marinated Tomato, Red Onion & Artichoke Salad
Tossed Garden Salad with 2 Dressings



Slow Roasted Sliced Alberta Beef Topped with Marsala Wine Mushroom Sauce
Cheese Crusted Baked Penne Pasta in a Light Rose Sauce

Roasted Potatoes

Seasonal Vegetables



Selection of Date, Raspberry and Butter Tart Squares



VIVA ITALIA \$23.95

Tomato and Red Onion Salad with Fresh Basil Vinaigrette
European Mix with Assorted Dressings

Traditional Caesar Salad with all the Condiments



Oven Simmered Chicken Cacciatore in a Plum Tomato Oregano Sauce

Layered Vegetable Lasagna

Rice Pilaf

Steamed Market Fresh Vegetables

Garlic Bread and Fresh Rolls and Butter



Assorted Cakes and Pastries

MEDITERRANEAN \$23.95

Hummus and Tzatziki with Pita Bread

Lemon Scented Couscous Salad

Fatoush Salad



Marinated Chicken Strips in Lemon and Aioli Sauce

Penne Primavera with Tossed Vegetables in Garlic and Olive Oil

Spiced Rice Pilaf with Toasted Almonds

Stewed Vegetables in a Tomato Sauce



Assorted Cookies and Fresh Sliced Fruit

THE ALBERT AT BAY SUITE HOTEL

Buffet Dinners

All buffets are served with choice of Potatoes or Rice Pilaf, and include Seasonal Vegetables, Rolls and Butter, Coffee and Tea. Prices priced per person and are subject to applicable Taxes
Add Surcharge of \$5.00 per Person if Less than 30 Persons

Buffet Menu A - Price per Person: \$ 29.50

Creamy Yukon Gold Potato Salad
Freshly Tossed Garden Salad
Curried Chicken Penne Salad



Crispy Fresh Vegetables with Dip



Slow Oven Roasted Alberta Top Sirloin of Beef w/ Cranberry and Red Wine Sauce,
Oven Baked Breast of Chicken in an Orange-Pomegranate Sauce,
Chef's Vegetarian Pasta Selection



Assorted Squares and Sliced Fruits
Freshly brewed coffee & tea

Buffet Menu B - Price per Person: \$33.50

Traditional Greek Salad
Lemon and Raisin Couscous
Centurion Garden Salad



Fresh Mixed Vegetables and Creamy Garlic Dip
Chef's Famous Homemade Hummus with Pita Bread



Marinated Leg of Lamb accompanied by Roasted Garlic and Rosemary au jus
Mediterranean Style Chicken Breast in a Balsamic Reduction,
Chef's Vegetarian Pasta



Assortment of Squares and Cakes
Freshly brewed coffee & tea

THE ALBERT AT BAY SUITE HOTEL

Buffet Menu C - Price per Person: \$36.25

Centurion Salad
Grilled Marinated Vegetable Salad
Tomato & Red Onion Salad with a Basil Vinaigrette
❧
Fresh Mixed Vegetables with Creamy Dip, Assorted Domestic & Imported Cheese
with Fruit Garnish and Crackers
Mediterranean Platter with Pita Bread accompanied by Hummus, Tzatziki and Artichoke Dips
❧
Sliced Angus Top Sirloin of Beef with Herb Au Jus,
Baked Boneless Breast of Chicken w/ Gatineau Mushroom Marsala Wine Sauce,
Chef's Vegetarian Pasta Selection
❧
Assorted Pastries, Cakes and Sliced Fresh Fruit

Buffet Menu D - Price per Person: \$41.25

Traditional Caesar Salad
Rosemary Scented Potato Salad in a Honey and Peppercorn glaze,
Mandarin Spinach Salad garnished w/ Red Onion, Dried Cranberries & feta cheese
❧
Fresh Mixed Vegetables w/ Roasted Red Pepper Dip, Assorted Domestic and Imported Cheese with Fruit Garnish and
Crackers,
Mediterranean Platter w/ Pita Bread accompanied by Hummus, Tzatziki and Salsa/Cream Cheese Dips
❧
Roast Strip loin of Beef,
Poached Atlantic Salmon in a Pernod Cream Sauce
Chef's Vegetarian Pasta Selection
❧
Assorted Pastries, Cakes, Sliced Fresh Fruit and Chocolate Dipped Strawberries

THE ALBERT AT BAY SUITE HOTEL

Plated Dinners

Minimum 30 people Add Surcharge of \$5.00 per Person if Less than 30 Persons Add \$5.00 per additional selection from appetizer choices

Dinner 1 \$35.00 per person

CHOICE OF APPETIZER

Tomato Florentine Bisque
Sliced Provolone and Tomato Salad Dusted with Cracked Black Pepper on a Bouquet of Mixed Greens
Antipasto-Marinaded Vegetables with Prosciutto and a Bocconcini, Cherry Tomato Skewer
Traditional Caesar Salad with Garlic Croutons
Fresh Seasonal Garden Salad Mix

CHOICE OF MAIN ENTRÉE

Mediterranean Style Marinated Chicken Breast Drizzled with a Caramelized Balsamic Reduction
Cajun Tilapia Baked and Topped with a Ginger-Scallion Red Pepper Sauce
Slow Oven Roasted Top Sirloin of Beef accompanied by Tarragon Flavored Béarnaise Sauce
Breast of Chicken covered in a Gatineau Mushroom Marsala Sauce

CHOICE OF DESSERT

Lemon Shortcake Garnished with Chocolate Syrup and Strawberries
Double Fudge Layer Cake with Raspberry Sauce
Tuxedo Truffle Mouse Cake with Mango Coulis

Dinner 2 \$40.00 per person

CHOICE OF APPETIZER

Carrot & Old Cheddar Soup
Baby Spinach Leaves Topped with Dried Cranberries, Toasted Almonds, Mushroom, Red Onion, Drizzled with Lemon Poppy Seed Dressing
Traditional Cold Shrimp Cocktail with Tangy Cocktail Sauce, Garnished with Lemon Wedges Tender Mesclun Salad Leaves with Carrot, Cucumber and Grape Tomatoes
Smoked Salmon dressed with Capers and Onion drizzled with a Honey Mustard Syrup
Melon and Feta accented with Red Onion drizzled with a Honey Vinaigrette and Fresh Marjoram

CHOICE OF MAIN ENTRÉE

Stuffed Chicken Breast with Portobello Mushrooms and Spinach Topped with Sundried Tomato and Red Pepper Coulis
Triple A Slow Roasted Prime Rib with Bordelaise and Grain Mustard Sauce
Seafood Newburg, Scallops, Shrimps and White Fish Spiked with a Sherry Cream Sauce
Stuffed Pork Loin with Apricot, Date and Roasted Walnut in a Apple Wine Sauce
Oven Baked Chicken Supreme with a Sweet Pepper and Tomato Salsa Piquante

CHOICE OF DESSERT

Dark and White Chocolate Homespun Mousse
New York Style Cheesecake with Blueberry Coulis
Tuxedo Truffle Mousse Cake Garnished with Mango Coulis
Strawberry Shortcake topped with Chocolate Sauce and Whipped Cream

Dinner 3 \$48.00 per person

CHOICE OF APPETIZER

Marinated Asparagus, Tomato and Red Onion on a Bed of Fresh Greens
Honey Roasted Butternut Squash Soup
Cucumber Wrapped Fresh Greens Bundle Salad Garnished with Black Sesame Seeds
Lemon Pepper Crusted Atlantic Salmon Morsels served on a pool of Spinach and Cream Velouté or with a Lime Cilantro Sauce
Mediterranean-style Greek Salad with Canadian Feta and Sliced Olives

CHOICE OF MAIN ENTRÉE

Hand Carved Alberta Striploin of Beef with Bermuda Onions and a Three Peppercorn Sauce
Poached Fresh Atlantic Salmon Fillet with a Soya and Ginger-Teriyaki Glaze
Pan Roasted Veal Chops served with a Caramelized Leek and Onion Confit
Grilled Filet of Beef Medallions Napped with a Gorgonzola Fumee Blanc Sauce,
Accompanied by Sautéed Garlic Prawns
Oven Roasted Chicken Breast filled with Prosciutto wrapped Mozzarella and Baby Spinach In a White Chardonnay Sauce

CHOICE OF DESSERT

Silk Chocolate Truffle Cake drizzled with a Mango Sauce
Tiramisu on a Bed of Crème Anglaise
Night and Day Chocolate Mousse Cake
Bavarian Apple Crumble with a Maple Sauce

THE ALBERT AT BAY SUITE HOTEL

Reception Samplers

Minimum 20 people. Priced per person

MENU 1

Fresh Vegetables and Dip Presentation \$12.50
Sour Dough Loaves Filled with Garlic Artichoke Dip
Tomato, Olive and Cheese Skewers
Spicy Chicken Fajita Rolls with a Blend of Monterey Jack and Mozzarella Cheese

MENU 2

Homemade Tortilla Chips with Hummus, Chef's Salsa & Cajun Sour Cream \$16.50
Wild Mushroom & Cheese Mini Tarts
Sun-dried Tomato and Olive Tapenade on Light Rye Bread
Celery, Carrot & Zucchini Sticks with a Three Cheese Dip
Assortment of Miniature Pastries

MENU 3

Ginger Teriyaki Chicken Satay \$18.75
Vegetable Spring Rolls
Domestic Cheese Display with Crackers and Grapes
Smoked Atlantic Salmon with Capers, Onion and Mustard Mayo
Fresh Fruit Skewers
Squares and Mini Cheesecakes

MENU 4

Hummus Dip with Crispy Pita Points \$21.25
Mini Chicken Shish Kebobs with Garlic Mayo Dip
Spanakopita with a Yogurt Dill Dip
Caramelized Onions in Mini Crepes
Herbed Cream Cheese and Julienne of Peppers Pinwheels
Sweet Chili Glazed Meatballs
Strawberries dipped in Dark Chocolate

MENU 5

A Variety of Mini Pita Bites - Ham & Cheese, Chicken Salad, Egg Salad \$22.50
International Cheeseboard served w/Baguettes, Crackers, Red Pepper Jelly
& Apricot Date Chutney
Lobster Rolls
Leek and Mushroom Crescents
Beef Quesadillas
Chocolate Dipped Strawberries with an Assortment of Seasonal Fruit
Mini Pastries

THE ALBERT AT BAY SUITE HOTEL

Hors d'oeuvres -Hot

\$19.50 per doz.

Egg Rolls with Plum Sauce



Mini Pork Sausage Rolls with Honey Mustard



Mini Mushroom and Onion Tartlettes



Cheddar Cheese Bites



Mini Vegetable Kabobs

\$24.50 per doz.

Vegetable Spring Rolls with a Sweet Chili Sauce



Ginger Teriyaki Chicken Satays



Beef Kabobs with Honey Mesquite Flavored Sauce



Moroccan Chicken in Phyllo Pastry



Phyllo Wrapped Spanakopita with Herbed Sour Cream

\$27.50 per doz

Crab in Phyllo



Coconut Breaded Shrimp with Cocktail Sauce



Caramelized Onion Crepes



Seafood Bundles



Lamb Kabobs Minted



Scallops wrapped in Bacon sautéed in Cognac

Hors d'oeuvres -Cold

\$18.50 per doz

Vegetable Ratatouille Cups



Ricotta Pesto Crescents



Salami and Cheese Coronets



Sweet Peppers Julienne and Cheese Pinwheels

\$23.50 per doz

Wild Mushroom Risotto Balls



Matane Shrimp on Mini Toast



Vegetable Samosas with a Plum and Date Dip



Devilled Eggs

\$26.50 per doz

California Rolls with Soy Sauce and Wasabi



Smoked Salmon Dill Crepe Rolls



Prosciutto Melon Bites



Artichoke Bruschetta on Mini Baguette



Herbed Cream Cheese Rosette in Puffed Pastry

THE ALBERT AT BAY SUITE HOTEL

Reception Displays

Vegetable Bouquetiere

An arrangement of fresh cut vegetables consisting of broccoli & cauliflower rosettes, baby carrots, crisp celery sticks and sweet red peppers, served with a creamy garlic sauce and a roasted red pepper dip – 150 pieces

\$56.75

Dessert Delight

Belgian Chocolate Dipped Fresh California Strawberries with a dusting of Icing Sugar, 100 Displayed on Mirror

\$156.25

Shrimp Tree

150 Salt water Tiger Shrimps tucked into a Pineapple Tree and garnished with fresh lemon wedges. This head turning display will be accompanied by a traditional chili cocktail sauce

\$187.50

By the Sea

A Full Size Fresh Atlantic Salmon, poached and skinned, decorated with cucumber pinwheels, capers and red onion brunoise and accompanied by fresh lemon wedges and a Sweet Russian Sauce

\$200.00



THE ALBERT AT BAY SUITE HOTEL

BAR LIST -----

HOST OR CASH BAR SERVICES

Prices include ice, glasses, mix and garnishes. Priced per drink.

Selection of soft drinks, juices	\$2.85
Bottled Water, Perrier water	\$3.15
Domestic Beer	\$6.50
Imported Beer	\$7.50
Deluxe Brand Liquor (Rum, Rye, Gin, Vodka)	\$6.50
Cocktail	\$7.50
Liqueurs	\$7.50
House Wine (red and white)	\$6.50
House Wine – 750 ml Bottle	\$31.00

PUNCH (HOST BAR ONLY)

Non-alcoholic Fruit Punch, per person	\$2.75
Champagne Punch, per person.....	\$4.75
Fruit Punch with alcohol, per person.....	\$4.75

We provide one (1) bartender for every 75 guests.
Should total bar sales not exceed \$300.00, a bartender charge of \$25.00 per hour
(Minimum 4 hours, travel time, set up and tear down) will be charged.
15% Service charge applies on host bar services.
Applicable taxes included.

THE ALBERT AT BAY SUITE HOTEL

--- WINE LIST -----

White Wine	Per bottle
Jackson-Triggs Prop Res Chardonnay V.Q.A. (Canada)	\$32.00
Lindemans Bin 65 Chardonnay (Australia)	\$35.00
Rothschild Savignon Blanc (France).....	\$35.00
Folinari Soave (Italy)	\$38.00
Yellow Tail Chardonnay (Australia)	\$38.00

Applicable taxes included.

Red Wine	Per bottle
Jackson-Triggs Proprietor's Reserve Cabernet-Franc (Canada).....	\$32.00
Lindemans Bin 40 Merlot (Australia).....	\$35.00
Folinari Valpolicella (Italy).....	\$38.00
Rothschild Merlot (France).....	\$38.00
Yellow Tail Merlot (Australia)	\$38.00

Applicable taxes included.

This is a sample list; we would be happy to provide your favourite wine.

THE ALBERT AT BAY SUITE HOTEL

— GENERAL INFORMATION —

Menus and Prices

The menus listed have been designed for you by our catering team. Should you have something special in mind that does not appear, we would be pleased to meet with you and customize a menu specifically for your event. Prices are subject to change without notice.

Menu Selection

Final menu selection should be made at least three weeks prior to your event. We encourage you to meet with our Conference Service Coordinator to discuss all your catering requirements.

Please advise the Conference Service Coordinator of any allergies or special dietary needs for your guests no later than three business (3) days prior to your event.

Food and Beverage

The Albert at Bay Suite Hotel will be the sole supplier of food and beverage items. Exceptions may be allowed. Please see the Conference Service Coordinator.

At all functions, buffet items will be displayed for a maximum of one and a half (1½) hours from the time stated on the Banquet Event Order. This is to ensure the quality and integrity of the product.

Guarantees

Guaranteed numbers are required by 10:00 am, three (3) business days prior to the event. Final billing is based on guaranteed numbers or actual attendance, which ever is greater.

Payment

Direct billing is available for all Government accounts and for corporate accounts, pending credit approval. We suggest that you allow a minimum of three weeks for credit approval. All major credit cards are accepted for billing purposes as well.

We require a \$500.00, non-refundable deposit with signed contracts for all private and social functions. The remaining balance is due 48 hours prior to the event. Any outstanding balance will be payable one day following the event. Deposits are payable by certified cashiers cheques, credit card or cash. A valid credit card number must be on file.

Taxes

Food and beverage	13% HST
Alcoholic beverages	13% HST
Audiovisual	13% HST
Meeting rooms	13% HST



Cancellation Policy

In the event of cancellation 30 days or less prior to the event, you will be responsible for the following fees:

30 days or more	No penalty
Within 15-29 days	50% of projected revenue
14 days or less	100% of projected revenue

Please submit all cancellations in writing to the Albert at Bay Suite Hotel.

THE ALBERT AT BAY SUITE HOTEL

Parking

Our parking facilities are subject to availability for guests attending your event. Parking is priced at \$18.95 per day per car.

Function Room / SET UP

Function rooms are held only for the hours indicated on your Banquet Event Order.

The hotel reserves the right to assign a more suitable function room should the number of guests and / or set-up requirements change.

Changes to rooms set ups with less than 24 hours notice and / or changes to set ups after the Banquet Event Order (BEO) is signed will incur a minimum labour charge of \$100.00.

Signage and Decorations

Signage, displays, banners and decorations brought into the hotel must be pre-approved by the Conference Service Coordinator. Signage must be of a professional nature and is restricted to certain areas of the hotel.

Tacks, nails, pin, or duct tape is not permitted; only masking tape and putty are acceptable. Please see the Conference Service Coordinator prior to the function for approval. Open flame candles are not permitted in any of our function rooms.

Shipping, Receiving and Storage

Due to storage limitations, no materials may arrive earlier than 24 hours prior to your event and they must be removed within 24 hours. All deliveries will be accepted between 8:00 am – 4:30 pm, Monday to Friday. All packages must be clearly labelled with the following information:

Name of company or activity

Date of event

Name of meeting room

Number of parcels

Attention: Banquet Manager

Security and Damages

The Hotel reserves the right to inspect and control all private functions.

The client, whose signature appears on the contract, agrees to be responsible for any damages done to the premises during the period of time the client, his/her guests, invitees, employees or independent contractor. Damages include that to walls, doors, flooring, hotel equipment or any other. Should the function room be left in a condition that requires extra cleaning, an additional labour charge of \$25.00 per hour. For certain events, the hotel may require that security guards be provided at the client's expense. Only hotel approved security firms will be used.